

# A List of 50 Super Healthy Foods



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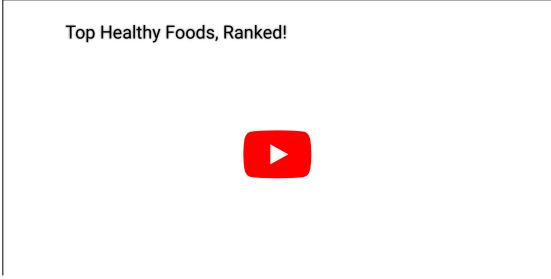
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Fruit **Eggs** Meat **Nuts and seeds Veggies** Seafood **Grains Bread** Legumes Dairy Fats and oils **Tubers** Vinegar Chocolate **FAQs Bottom line** 

Eating a wide variety of nutritious foods, including fruit, vegetables, nuts, seeds, and lean protein can help support your overall health.

Many foods are both healthy and tasty. By filling your plate with fruits, vegetables, quality protein sources, and other whole foods, you'll have meals that are colorful, versatile, and good for you.

Here are 50 healthy and delicious to include in your diet.



## 1–6: Fruits and berries

Fruits and berries are popular health foods.

They are sweet, nutritious, and easy to incorporate into your diet because they require little to no preparation.

## 1. Apples

Apples contain fiber, vitamin C, and numerous antioxidants. They are very filling and make the perfect snack if you're hungry between meals.

#### 2. Avocados

Avocados are different from most other fruits because they contain lots of healthy fat. They are not only creamy and tasty but also high in fiber, potassium, and vitamin C. Swap mayonnaise for avocado as a salad dressing, or spread it on toast for breakfast.

#### 3. Bananas

Bananas are a good source of potassium. They're also high in vitamin B6 and fiber and are convenient and portable.

#### 4 Rhueherries

### 5. Oranges

Oranges are well known for their vitamin C content. What's more, they're high in fiber and antioxidants.

#### 6. Strawberries

Strawberries are highly nutritious and low in both carbs and calories.

They provide vitamin C, fiber, and manganese and make a delicious dessert.

## Other healthy fruits

Other healthy fruits and berries include cherries, grapes, grapefruit, kiwi, lemons, mangoes, melons, olives, peaches, pears, pineapples, plums, and raspberries.



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## 7. Eggs

Eggs are highly nutritious.

## 8-10: Meats

Lean, unprocessed meats can be included in a healthy diet.

#### 8. Lean beef

Lean beef is an excellent source of protein if you consume it in moderation. It also provides highly bioavailable iron.

#### 9. Chicken breasts

Chicken breast is low in fat and calories but high in protein. It's a great source of many nutrients.

#### 10. Lamb and mutton

Sheep are usually grass-fed, and their meat tends to be high in <sup>●</sup> omega-3 fatty acids compared with omega-6.

## 11-15: Nuts and seeds

Despite being high in unsaturated fat and calories, nuts and seeds may help lower the risk  $^{\circ}$  of cardiovascular disease, cancer, and other health issues. They are a satisfying snack could help those managing their

They also require almost no preparation, so they're easy to add to your routine. They can also add texture to salads and other dishes.

However, they are not suitable for people with a nut allergy.

#### 11. Almonds

Almonds are a popular nut that contain with vitamin E, antioxidants, magnesium, and fiber. A 2021 review found that almonds may contribute to weight loss, support the gut microbiota, improve thinking, manage heart rate when a person is under stress, and prevent skin aging.

#### 12. Chia seeds

Chia seeds are a nutrient-dense addition to the diet. A single ounce (28 grams) provides 11 grams of fiber and significant amounts of magnesium, manganese, calcium, and various other nutrients.

#### 13. Coconuts

Coconuts provide fiber and fatty acids called medium-chain triglycerides (MCTs).

## 14. Macadamia nuts

Macadamia nuts are tasty and higher in monounsaturated fats and lower in omega-6 fatty acids than most other nuts.

#### 15. Walnuts

Walnuts are highly nutritious and rich in fiber and various vitamins and minerals. Pair them with feta cheese to dress a salad.

#### 16. Brazil nuts

## 17-26: Vegetables

Calorie for calorie, vegetables are among the most concentrated sources of nutrients. Including a variety of vegetables in your diet will ensure you get a wide range of nutrients.

### 17. Asparagus

Asparagus is a popular vegetable that is low in both carbs and calories and rich in vitamin K.

## 18. Bell peppers

Bell peppers come in several colors, including red, yellow, and green. They're crunchy and sweet and are a great source of antioxidants and vitamin C.

#### 19. Broccoli

Broccoli is a cruciferous vegetable that tastes great both raw and cooked. It's an excellent source of fiber and vitamins C and K and contains a decent amount of protein compared with other vegetables.

#### 20. Carrots

antioxidants, which have numerous benefits.

Put a few carrots stick in your lunch box or use them for eating guacamole and other dips.

#### 21. Cauliflower

Cauliflower is a very versatile cruciferous vegetable. You can add it to curries, roast it with olive oil, or use it raw in salads or for dipping.

#### 22. Cucumber

Cucumbers make a refreshing snack. They are low in both carbs and calories, consisting mostly of water. They also contain small amounts of vitamin K and other nutrients.

#### 23. Garlic

Garlic is a healthy and tasty addition to salads and cooked savory dishes. It contains allicin, which has antioxidant and antimicrobial effects. Its nutrients may also reduce the risk of cancer and cardiovascular disease.

#### **24.** Kale

Kale is high in fiber, vitamins C and K, and other nutrients. It adds a satisfying crunch to salads and other dishes. You can also add it to stir fries or bake in the oven to make crunchy kale chips.

#### 25. Onions

Onions have a strong flavor and feature in many recipes. They contain a number of bioactive compounds believed to have health benefits.

#### 26. Tomatoes

and vitamin C. For a bit of fun and extra flavor, try growing tomatoes on your windowsill.

## More healthy vegetables

Other vegetables worth mentioning are artichokes, Brussels sprouts, cabbage, celery, eggplant, leeks, lettuce, mushrooms, radishes, squash, Swiss chard, collard greens, turnips, and zucchini.

## 27-32: Fish and seafood

Fish and other seafood can be healthy and nutritious. They're rich in omega-3 fatty acids and iodine.

Research suggests that eating oily fish can boost a person's heart and brain health.

#### 27. Salmon

Salmon is a type of oily fish that is tasty and high in nutrients, including protein and omega-3 fatty acids. It also contains some vitamin D.

#### 28. Sardines

Sardines are small, oily, and highly nutritious fish. They provide many nutrients, including calcium and vitamin D.

#### 29. Shellfish

Shellfish are nutrient dense and make a tasty light meal. Edible shellfish include clams, mollusks, and oysters. Be sure to get them from a reputable source to ensure they are fresh and toxin-free.

## 30. Shrimp

31. Trout

Trout is another type of delicious freshwater fish, similar to salmon.

**32. Tuna** 

Tuna tends to be low in fat and calories and high in protein. It's perfect for people who need to add more protein to their diets but keep calories low.

Be sure to buy low mercury varieties that are responsibly sourced.

33-35: Grains

Whole grains play an important role in your diet because they are healthy carbs and provide a variety of micronutrients, fiber and, fuel for your body.

They may also help with weight management.

33. Brown rice

Rice is a staple food for much of the world's population. Brown rice is more nutritious than white rice, with decent amounts of fiber, vitamin B1, and magnesium.

**34.** Oats

Oats provide nutrients and powerful fibers called beta glucans. Glucans provide numerous benefits, including helping lower cholesterol and feed beneficial bacteria in the gut.

35. Quinoa

Quinoa is a tasty grain that's high in nutrients such as fiber and magnesium. It is also an excellent source of plant-based protein.

36-37: Breads

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Whole grain breads can be high in fiber and other nutrients, and are a better choice than highly processed white bread.

When buying bread, compare product labels and look for those with the most dietary fiber and the least added sugar.

If you make your own bread, you'll know exactly what goes into it. A bread making machine can help if you're not sure about baking.

#### 36. Ezekiel bread

Ezekiel bread is made from organic sprouted whole grains and legumes.

### 37. Homemade low-carb and gluten-free breads

If you're looking for low-carb or gluten-free breads, you might want to consider making your own. Here's a list of 15 recipes for gluten-free, low carb breads.

## **38–41: Legumes**

Legumes are a great plant-based source of protein, iron, and fiber.

Legumes can sometimes interfere with digestion and nutrient absorption, but soaking and properly preparing them can reduce this risk.

#### 38. Green beans

Green beans, also called string beans, are an unripe variety of the common bean. Use them whole as a side dish or add them cold to salads.

## 39. Kidney beans

Kidney beans contain fiber and various vitamins and minerals. Make sure to cook them properly, because they're toxic when raw.

Lentils are another popular legume. They're high in fiber and a good source of plant-based protein.

#### 41. Peanuts

Peanuts are, in fact, legumes, not true nuts. They are tasty and high in nutrients and antioxidants. One study has concluded that peanuts can aid in weight loss and may help manage blood pressure.

However, if you're monitoring your calorie intake, you may want to be mindful of your consumption of peanut butter, which is very high in calories and easy to eat in large amounts.

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## 42–44: Dairy

For those who can tolerate them, dairy products are a healthy source of various important nutrients.

#### 42. Cheese

A single slice of cheese may offer about the same amount of nutrients as an entire cup (240 ml) of milk. It's also a tasty addition to many dishes and can replace meat as a protein food. However, it can be high in fat.

There are many types of cheese, with different flavors and textures. Opt

## 43. Dairy milk

Dairy milk contains vitamins, minerals, protein, and calcium.

A 2022 review concluded that people who consume dairy products are less likely to die from cardiovascular disease (CVD) than those who don't. However, full-fat dairy may increase the risk of CVD and some cancers.

### 44. Yogurt

Yogurt is made from milk that is fermented through the addition of live bacteria. It has many of the same health effects as milk, but yogurt with live cultures has the added benefit of friendly probiotic bacteria.

### 45-46: Fats and oils

Dietary patterns that include unsaturated fats and oils are considered very healthy.

## 45. Extra-virgin olive oil

Extra-virgin olive oil is one of the healthiest vegetable oils. It contains heart-healthy monounsaturated fats and is high in antioxidants that have powerful health benefits.

#### 46. Coconut oil

Coconut oil is a saturated fat, but it contains MCTs and may have similar health effects to olive oil.

However, coconut oil has been shown to increase LDL (bad) cholesterol to a greater degree than other plant-based liquid oils, so it's best to use it in moderation.

## 47-48: Tubers

#### 47. Potatoes

Potatoes provide potassium and contain a little of almost every nutrient you need, including vitamin C. With their jackets, they are also a good source of fiber.

Potatoes contain more water and are less energy-dense than pasta and rice, and can leave you feeling full, so that you don't need to eat more. As a result, they may help with weight loss.

### 48. Sweet potatoes

Sweet potatoes are rich in antioxidants, beta carotene, vitamin A, and other essential nutrients. Eat them baked, mashed, or added to other dishes.

## 49. Apple cider vinegar

Apple cider vinegar may help regulate postmeal blood sugar levels when consumed with a meal, though more evidence is needed on its effectiveness.

It's great to use as a salad dressing or to add flavor to meals.

## 50. Dark chocolate

Dark chocolate contains antioxidants known as flavonoids that may help manage cholesterol and reduce the risk of heart disease. However, the amount of chocolate that is usually healthy to eat is not enough to provide significant benefits.

The American Heart Association recommends eating chocolate but in moderation and for enjoyment rather than its health benefits.

## Frequently asked questions

Research from 2021 developed a scoring system of food based on 54 attributes covering these nine domains: nutrient ratios, vitamins, minerals, food ingredients, additives, processing, specific lipids, fiber and protein, and phytochemicals. Based on the mean values of this scoring system, the healthiest food categories are:

- 1. legumes
- 2. vegetables
- 3. fruit
- 4. fish and seafood
- 5. sauce condiment
- 6. dairy
- 7. mixed dishes
- 8. beverages
- 9. grains
- 10. meat, poultry, eggs
- 11. fats and oils
- 12. savory snacks and sweet desserts

Of course, whether a particular food is healthier than another ultimately depends on the exact food and any specific ingredients it may contain. It's a good idea to consult a dietician to determine exactly what foods are best for you.

## What foods are healthy to eat every day?

According to the Dietary Guidelines for Americans 2020-2025 , each day you should aim to eat a variety of fruit, vegetables, dairy, grains, and foods containing protein (either plant-based or from lean meats or fish).

## What is the #1 healthiest food?

stay healthy. In addition, the state of your overall health and any conditions you might have may limit what foods you can consume, even if they are very nutritious. Speak to your doctor to determine the best nutrition plan for you.

That said, research looking at the nutrient density of various food groups found that the following foods contain the most nutrients:

- organ meats
- small fish
- · dark green leafy vegetables
- bivalves such as oysters and clams
- crustaceans such as lobster and shrimp
- goat meat
- beef
- eggs
- milk
- canned fish with bones
- mutton
- lamb

## The bottom line

Whether you want to overhaul your diet or simply change up your meals, it's easy to add a number of these foods to your routine.

Many of the foods above make a great snack while also providing essential nutrients. Some may even aid weight loss.

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#### How we reviewed this article:

Our experts continually monitor the health and wellness space, and we update our articles when new information becomes available.

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